

Handling Committee of the NOSB
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Organic Yeast

To whom it may concern

Over the past 20 years, organic products have significantly gained in importance. Meanwhile, interest in organic produce has developed on all consumer levels.

In the beginning, the regulations laid down by organic farming associations and national governments only addressed aspects of organic farming. As the importance of organic products increased, it became necessary to develop detailed specifications for ingredients that had not initially been taken into consideration such as essential oils and thickeners. Now the discussion has come up with organic yeast.

Many organic products today contain yeast as a nutritional supplement, as a rising agent or as a flavouring component. Annual consumption of yeast has reached approx. 2kg per person, a considerable amount of our food intake.

Yeast produced using conventional, non-organic methods do not meet the expectations of consumers who want to have organic food. Non-organic yeast is made from waste products of the food industry using chemicals. The nitrogen needed for the yeast production does not originate from organic agriculture, not even from conventional agriculture but is added as a non-agricultural, chemical substance.

The production of organic yeast is completely different. Organic yeast is produced with certified organic raw materials, mainly grain, and without the use of chemicals.

Organic yeast is a double contribution to the organic movement. Firstly, it provides the consumer with an organic alternative to a chemical product. Secondly, it supports the organic farmers and mills. The reason for the latter being that organic grain with low protein levels can be used for producing organic yeast thereby providing the organic farmers and organic mills with a market for organic grain less suitable for baking.

Summary:

Organic yeast is not produced using chemicals and therefore does not add to endangering the environment.

Organic yeast adds to the demand for organic grain and organic maize, thereby supporting organic farmers and the contribution that organic farming makes to protect the environment.

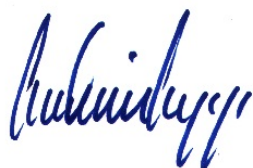
Organic yeast is a new product well-fitting for the trends on the innovative market.

By producing organic yeast, the raw materials are of plant origin and no chemicals are used in the process. Yeasts themselves belong to the plant kingdom.

Recognition and support of organic yeast is a major contribution to the range of organic products available and also a major contribution to quality improvement of the organic market – a growing market for the future. Organic yeast must be recognized as part of the organic movement.

Offenburg
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LACON GmbH*



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* Certification Body for organic farming (since 1992), organic food, protected food names, beef labelling, global food safety initiative (IFS), EurepGap and other standards.